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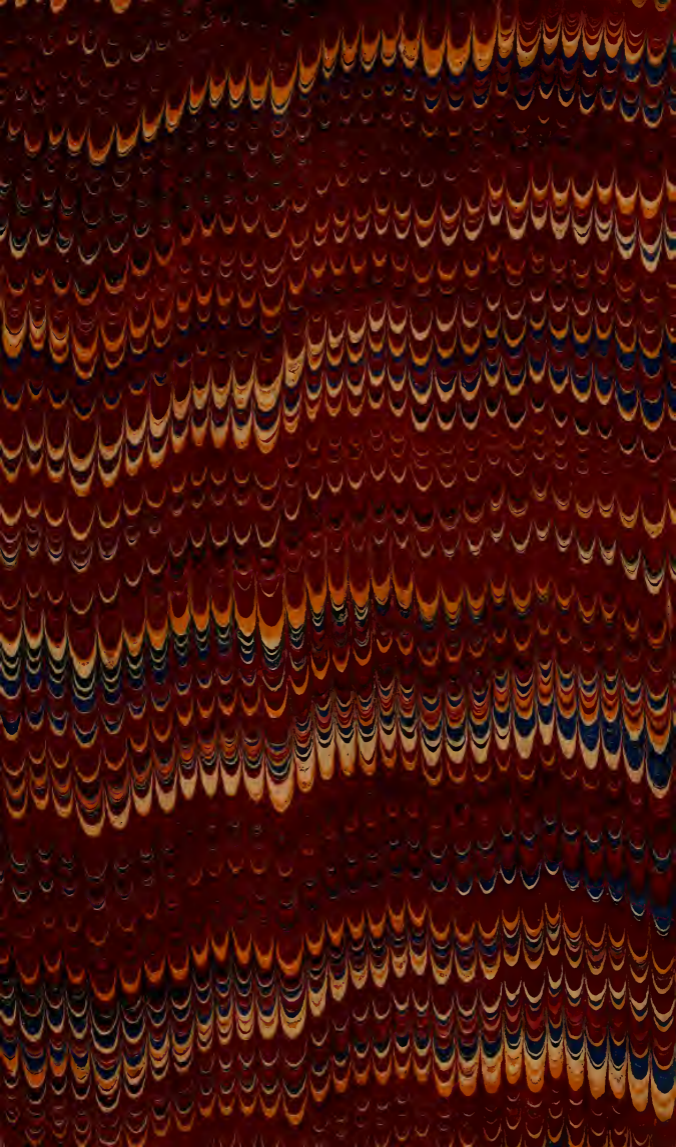
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UNITED STATES OF AMERICA.











A NEW
American Manual,

ON THE
Preservation of Fruits,

JUICES AND SYRUPS OF FRUITS, VEGETABLES,
CIDER, MILK, BUTTER, ETC.,

BY THE
American Fruit-Preserving Powders Association
OF NEW YORK CITY.



New York:
L. P. WORRALL,
1868.

#4041

A NEW
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AGATHYNIAN PRESS,
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FRUIT-PRESERVING POWDERS.

Patented in United States, March, 1864, and August, 1867.

BY L. H. SPEAR.

[Also, Title copyrighted and Preserving Powders patented in England, France, Belgium, South America, etc.]



THESE powders are perfect antiseptics, and will effectually prevent fermentation and decay in all kinds of Fruits, Juices of Fruits, Vegetables, Tomatoes, Jellies, Syrups, Cider, Milk, Cream, Butter, etc., etc., and preserve them in as good and healthful condition as the best "canned" fruits, without the trouble and expense of hermetically sealing or air-tighting the jars or cans, and with or without the use of sugar.

They are at least 50 per cent. cheaper than any other known method for preserving Fruits, Vegetables, etc.

They are compounded and prepared in six separate packages for the various kinds of Fruit, Vegetables, Butter, etc., according to their particular flavor, color, etc., and are sold at the uniform price of 50c. per package, with discount to the trade according to the quantity ordered.

All orders and communications must be addressed to

L. P. WORRALL, General Agent,
No. 165 Chambers Street,
New York City.

REMARKS AND DESCRIPTION.

THE subject of preserving *Fruits, Vegetables, Butter, &c.*, for use during winter, for sea voyages, &c., is one that should interest every civilized being, not only as articles of *luxury*, but as material aids to health.

Nature has kindly provided us with a bountiful supply of these various and delicious delicacies, but has confined or limited them to a brief season, therefore various methods have been devised for their preservation for winter use.

Of these various methods we do not propose to speak, nor of their merits, feeling that they are already sufficiently well known, and that they have admirers and patrons in proportion as they have been successful.

The great aim in preserving these articles for winter use is to retain to the fullest extent their natural flavor, color, and condition, and to do so at the least possible cost of time, trouble, and expense.

Therefore, and from this fact, each and all of these various methods have failed to merit universal adoption, and have left room and abundant need for a cheaper, more simple and reliable, and better method—that of the *American Fruit-Preserving Powders*, combining, as they do in an eminent degree, all these essential requirements.

These powders are warranted perfectly effectual and healthful antiseptics. They are separately and carefully compounded and

prepared in six different numbers, in accordance with, and in full adaptation to the different flavor, color, &c., of the various fruits, &c., for which they are separately and explicitly directed to be used.

They are prepared in the following order :

- No. 1. Strawberries, Raspberries, Blackberries, Whortleberries or Huckleberries, Elderberries, Grapes, Currants, and their Juices and Syrups.
- No. 2. Gooseberries, Cranberries, Rhubarb, Tomatoes, Oranges, Lemons, and their Juices and Syrups.
- No. 3. Cherries, Plums, Gages, Peaches, Apricots, Nectarines, Maple Syrup, Simple Syrup, and their Juices and Syrups.
- No. 4. Pears, Quinces, Pine-apples, Crab Apples, Apples, and their Juices, Syrups, also Cider.
- No. 5. Vegetables, such as Green Corn, Green Beans and Peas, Asparagus.
- No. 6. Milk, Cream, Butter and Lard.

Each package is labelled, naming the kind of fruit, &c., it is intended for, and full and explicit directions for using accompany each package.

Fruits, &c., preserved by these powders are as good as the best "canned" fruits, while their use entirely obviates the trouble and necessity of sealing or air-tighting, and admits of keeping the fruits, &c., in large vessels, and of using therefrom as wanted from time to time, without any danger of fermentation being occasioned by the exposure.

Aside from the saving of trouble, and the great convenience and advantages thus gained, it also gives a saving of over fifty (50, per cent. in the cost of jars and vessels, from the fact that common wide-mouth glass jars are at least 50 per cent. cheaper than patent air-tight jars of the same size. And again, one gallon glass *specie* jars cost but a trifle more than quart air-tight jars, and will hold fourfold more fruit; and again, still cheaper, good hard-burned earthen or stoneware jars, say one or two gallons, can be used in this method, and being so much more durable, they are cheaper

than glass, and in connection with these antiseptic powders are equally reliable, and enable all to preserve fruits, &c., at one fourth the cost of preserving them in the patent air-tight jars.

As we have already said, there is no need whatever for air-tighting the jars, from the fact that the fruits, &c., are perfectly and effectually guarded against fermentation by these preserving powders. But to those who wish to make assurance doubly sure, or who have no suitable place for keeping preserved fruit, we would say they can if they think proper, (and at much less cost than by patent jars,) cork and seal the jar air-tight, and thereby, in some cases perhaps, render the fruit doubly secure.

Saving of Sugar.

These powders do not possess any sweetening property, nor do they neutralize the acid of fruit. In the use of sugar, just enough (and no more) should be used to render the fruit suited to your taste. Too much sugar destroys the natural flavor of all fruit, while from two to five ounces to the pound of fruit improves, and is really needful to render cooked fruits palatable.

By these powders fruits may be preserved in their own juice, or with water added, without any sugar, but it is rarely desirable or advisable to do so, as sugar would have to be added to the fruit when used. Therefore, it is better to add it at the time of preserving.

REMARKS UPON PRESERVING FRUITS.

Quality of Fruit.

In selecting fruit for preserving it is important that it be well grown and well ripened, entirely sound, and fresh picked, as it then contains more and richer flavor and juice for preserving.

Half-green, imperfect, or part-decayed specimens, should be rejected (this is indispensable), as they impart foreign and unpleasant taste.

Quantity of Sugar Required.

Although by these Preserving Powders fruits can be preserved without using any sugar, as we have already stated, it is rarely desirable or advisable to do so, but enough sugar should be used at the time of preserving to render them palatable as cooked fruit. About four ounces of white sugar to each pound of fruit is enough, and the quantity we in most fruits direct to be used. Yet, this may be varied by using two to five ounces—any quantity to suit the taste.

The juices of all small fruits furnish enough syrup with the sugar to fill the interstices and cover the fruit; but larger and dryer fruits generally require the addition of a portion of syrup, made by boiling a pound or two of sugar in a quart of water, or better still, expressing the juice from extra fruit, and combining it with preserved fruit, with so much sugar as may suit the taste. This should always be done where fruit is abundant, as water detracts from the flavor of the fruit.

Heating the Fruit.

The time required for cooking fruits varies according to the kind of fruit. Small, juicy fruits will bear but little, and should be cooked slowly until scalded through, then immediately moved into jars, leaving the syrup to boil for 5 to 10 minutes, and then pour over them, filling the jar full.

Peaches, Quinces, Pineapples, &c., all the firmer and dryer fruits, will bear more cooking and may be boiled at pleasure, but not less than 5 to 10 minutes.

Some kinds of fruits may be kept without any cooking, by boiling syrup or juice of the same kind of fruit and poured boiling hot over them, according to directions on another page. Fruits can thus be preserved only by the use of the powders, and such fruit retain all their natural flavor and richness unimpaired. Full directions will be found in these pages.

Preserving Kettles.

Kettles lined with porcelain are decidedly the best for preserving fruits, and especially for very acid fruits, which are liable to corrode metallic vessels.

Old or much-used tin kettles or vessels should never be used. Nor should iron spoons be used in fruits, unless they be galvanized.

Jars or Cans.

Glass jars, being transparent, better display the fruit, and, therefore, are desirable, but stoneware jars are equally good, (except for displaying the fruit,) and are very much more durable and cheaper. Good hard-burned and well-glazed earthenware is also good and durable, and still cheaper, but should always be hard-burned, and of a good quality. In connection with these Preserving Powders, the jars may be of any size to suit your own convenience, and there is no possible need for expensive patent air-tight jars.

Tin cans, although passibly good when new, and of a good

quality of tin, are not advisable to be used the second time, and, therefore, are too expensive, and we earnestly discourage their use.

Filling Jars.

In using glass jars be careful to anneal or temper them with warm water before filling with boiling hot fruit, or you will be very likely to crack many of them.

Fruit should be put into jars while boiling hot, and juice enough poured over them to fill all the interstices and entirely cover the fruit, filling the jar full; let set until cool, then treat as we direct below.

Canned or preserved fruits, &c., should be stored in as dry and cool a place as possible, and if in glass jars, keep them in a dark place, to protect their color.

Corking or Sealing the Jars.

Effectually excluding the air has long been the great desideratum in preserving fruits, &c., and upon it alone depends the only hope for success in the air-tight method. We will not enumerate the various patent and other devices that have been produced for this purpose. They all possess more or less merit, but all alike add an unnecessary expense, and confine us to the use of small and expensive jars. Sealing wax, made by melting and mixing together rosin and tallow, or rosin and bees' wax, has long been used for sealing the cans upon fall preserves, but is objectionable on account of its unpleasant flavor and gummy nature. In using it you should never permit it to come in contact with the fruit.

Although fruits, &c., preserved by these powders are effectually preserved and protected from fermentation and decay, if kept fully exposed to the air, as in an open vessel, they are liable (especially in damp weather) to form a mould upon the surface. In most cases, however, if the fruit is properly preserved, this mould will form into a compact skin, which can be easily removed, and does but little, if any, harm to the fruit; yet we prefer to guard against it, and for that purpose have prepared an odorless and tasteless wax, (called *The American Fruit-Preserving Wax*,) which

we offer for sale through all our agents. Its first cost is trifling; it can be used again and again for years; it imparts neither taste nor smell to the fruit, &c.; it is easily removed from off the fruit, and it effectually prevents the formation of mould, and also the evaporation of the fruit syrup or juice; it is not only the cheapest, but the best and only desirable fruit wax in the market.

Directions for Using it.

It is not only economy but desirable that the jar should be within one half to one inch of full of fruit and syrup—the syrup should cover the fruit—let set until the fruit cools, then wet a piece of writing paper with the preserving liquid, or with brandy or alcohol, and place it upon the surface, then pour one fourth to one half inch of melted American Fruit Wax over it; also dip a piece of paper in the wax and tie over the mouth of the jar to keep out dust and insects; let set until the wax gets cold and hard, then store the jars or cans away in a dry cool place.

To remove the wax from off the fruit, run a warm knife-blade around the edge, and pass the end under the paper, and lift paper and wax both together. The wax is easily removed from the paper, and should be placed away for future use.

PRESERVING VEGETABLES.

In selecting *vegetables* for preserving, it is positively important that they should be fresh from the vine or stalk. If withered or commenced to decay they should be discarded.

For preserving they require boiling much longer than to fit them for ordinary use on the table. A very good guide is to boil them until the water assumes a milky appearance.

PRESERVING MILK.

In preserving milk, we do not propose to preserve it for months or years, but merely to keep it sweet for 24 to 48 hours longer than it will naturally keep, or long enough to enable its shipment from a greater distance to market, or to hold it sweet long enough in hot weather to enable it to furnish all its cream, which it is a well-known fact it will not do when soured in twelve to twenty hours after milking. It is, however, perfectly practicable to preserve milk sweet and in a natural condition for a week or more for sea voyages, &c., by using more of the powder, according to directions given upon another page, and with each package.

Milk, when to be used as a beverage, should, immediately after milking and straining, be placed in ice-water, and stirred until effectually cold, then bottled and corked tight, and kept in cold water: this is done for the purpose of more speedily expelling the animal heat from it, and preventing the action of the air upon it. You will find it much better than milk cooled gradually and exposed to the air for a few hours, for it degenerates very rapidly upon exposure to the air.

Milk for forming cream and making butter should be poured into shallow pans, giving much surface and little depth.

DIRECTIONS FOR PRESERVING FRUITS, &c.,

WITH THE

AMERICAN FRUIT-PRESERVING POWDERS.

As we have already stated, these powders are compounded and prepared in numerous packages for the various kinds of fruits, vegetables, butter, &c. Some of these packages, however, for certain kinds of fruits, &c., contain two separate combinations, (powders) one of which is in blue paper, and must be dissolved in a given quantity of boiling water, according to directions accompanying it, and is only intended as an auxiliary, and never to be used by itself for preserving said articles. In all our directions it is known by the name of Preserving Liquid.

Filling and Sealing the Jars or Cans.

This we have already given on a preceding page, but again give it for reference in the following directions:

Glass jars must always be annealed or tempered, by placing them in warm water, before filling with hot fruit.

Fill the jars entirely full, covering the fruit with syrup; let it set until cool or nearly cold, when it will have settled from one half to one inch, then wet a piece of white writing paper with the preserving liquid, or with brandy or alcohol, and place it upon the surface, then pour one fourth to one half inch of melted American Fruit Wax over it; also dip a piece of paper in the wax and tie over the mouth of the jar to keep out dust and insects;

let the jar set quiet until the wax cools and hardens, then remove it to a dry, cool place. Glass jars are better to be kept in a dark place.

Be it fully understood in the following directions:--that the Preserving Powder and Liquid to be used is that prepared and directed for the specified kind of fruit, &c.

Strawberries.

Take three pounds (three quarts) of fresh berries, add to them three quarters of a pound of white sugar, or enough to sweeten to suit your taste, and one ounce of Preserving Powder; put all into the preserving kettle, and cook slowly for ten to twelve minutes, then skim out the berries and put them into any kind of wide-mouth vessels, leaving space enough to hold all the syrup; boil the syrup five to ten minutes longer, then pour it boiling hot over the berries, filling the jar full; let set to cool, then cover with wax as we have already directed.

Another Method.

Take two pounds (two quarts) of ripe, but not over ripe, berries, and pack them as closely as possible, without mashing them, into a suitable jar, filling it nearly full. Then take two more quarts of ripe or over ripe berries: add to them one pound of white sugar, or enough to sweeten to taste, and one ounce of Preserving Powder; put them into the preserving kettle and cook for ten to fifteen minutes, or until the juice flows freely, then remove and express all the juice from the berries; return the juice and boil it from five to ten minutes longer, then pour it boiling hot over the first quart of berries, entirely covering them, and using all the juice, even if you must remove some of the berries to make room for it; let cool, then treat as before directed.

Strawberries can only be preserved without cooking as above, by the aid of this Preserving Powder, and they retain their natural color, flavor, and condition more perfectly than by any other known method.

The cooked berries from which the juice was expressed may be

used as jam, by re-cooking and sweetening to taste, and may be kept in tumblers or any other convenient vessels. Cover with wax as directed above.

Another and Cheaper Method.

Take six pounds (six quarts) of good berries, add to them one and a half pounds of white sugar, or enough to sweeten to taste, one ounce of Preserving Powder, and one tablespoonful of Preserving Liquid; put into the preserving kettle and cook slowly for ten to twelve minutes, then carefully skim out the berries so as not to break them, and place them in a jar or other wide-mouth vessel, leaving space enough to hold all the juice; boil the juice from five to ten minutes longer, then pour it boiling hot over the berries, entirely covering them and using all the juice; let cool, and then treat as above directed.

The above is a very cheap and good method, fully equal to ordinary canned fruit.

To preserve strawberry syrup add one ounce of Powder and one tablespoonful of Preserving Liquid to each gallon; bottle and cork tight, and keep in dry cool place.

NOTE.—In adding more sugar to the fruit than we direct above or in the following, you will increase the quantity of Preserving Powder and Liquid as follows:

One ounce of the Preserving Powder by itself is intended and sufficient to preserve four pounds of fruit and sugar.

One ounce of the Powder and one tablespoonful of the Preserving Liquid is intended and sufficient to preserve eight pounds of fruit and sugar.

Raspberries.

Take three pounds (three quarts) of fresh berries, add to them three quarters of a pound of white sugar, or enough to sweeten to suit your taste, and one ounce of preserving powder; put into the preserving kettle, with half a wineglassful of water to prevent the fruit from scorching; boil over a quick fire from two to four minutes, then pour the berries and juice into a suitable jar and treat as before directed.

Another Method.

Take two pounds (two quarts) of ripe, but not over ripe, berries, and pack them as closely as possible without mashing them into a suitable jar, filling it nearly full; then take two more quarts of fresh and fully ripe berries, and add to them one pound of white sugar, or enough to sweeten to suit your taste, and one ounce of Preserving Powder; put them into the preserving kettle, with half a wineglassful of water, and cook slowly for ten to fifteen minutes, or until the juice flows freely, then remove and express all the juice from the berries; return the juice and boil it briskly from five to ten minutes longer; then pour it boiling hot over the first quarts of berries, entirely covering them, and using all the juice, even if you must remove a few of the berries to make room for it; let cool, then treat as before directed.

Raspberries thus preserved retain all their natural rich color, flavor, and appearance, and cannot be equalled by any other method.

The cooked berries from which the juice was expressed may be made into jam as directed for strawberries.

Another and Cheaper Method.

Take six pounds (six quarts) of good fresh berries, add to them one and a half pounds of good white sugar, or enough to sweeten to taste, one ounce of Preserving Powder, and one tablespoonful of Preserving Liquid; put into the preserving kettle, with a wineglassful of water; boil over a quick fire from two to four minutes, then pour the berries and juice into a suitable jar, and treat as before directed.

For raspberry syrup add one ounce of Powder and one tablespoonful of Preserving Liquid to each gallon.

Blackberries.

Take three quarts of fresh berries, fully ripe, add to them three quarters of a pound of white sugar, or enough to sweeten to taste, three quarters of an ounce of Preserving Powder, and two tea-

spoonfuls of Preserving Liquid; put into the preserving kettle and boil over a slow fire from ten to fifteen minutes, then pour into a suitable jar, filling it full, and treat as directed for other fruits.

Blackberries may be preserved without cooking by treating the same as directed for strawberries or raspberries, adding three quarters of an ounce of Preserving Powder and two teaspoonfuls of Preserving Liquid.

Another Method.

Take six pounds (six quarts) of fresh, ripe berries, add to them one and a half pound of white sugar, or enough to sweeten to taste, one ounce of Preserving Powder, and one tablespoonful of Preserving Liquid; cook slowly until they boil from ten to fifteen minutes, then remove into a suitable jar and treat as directed.

For blackberry syrup add one ounce of Powder and one tablespoonful of Preserving Liquid to each gallon.

Blackberries are very desirable boiled into a jam; in doing so add one ounce of powder and one tablespoonful of Preserving Liquid to each eight pounds of fruit and sugar, and treat as directed.

Whortleberries or Huckleberries.

Take six pounds (six quarts) of ripe berries, add to them one and a half pounds of sugar, one ounce of Preserving Powder, and one tablespoonful of Preserving Liquid; put into the preserving kettle, with a teacupful of water to prevent scorching; boil briskly from five to ten minutes, then remove into suitable jars.

To preserve them without cooking, pack four pounds of ripe berries closely into a suitable jar, then make enough syrup to fill the interstices and cover them, by adding one and a half pounds of sugar to enough juice of the same kind of fruit; add to this syrup one ounce of Powder and one tablespoonful of Preserving Liquid, and boil it from ten to fifteen minutes; then pour it boiling hot over the berries, filling the jar full, and using all the syrup: then treat as we direct for other fruits.

Water may be used to make syrup as above, but juice of the same kind of fruit is always the best.

Elderberries.

Elderberries, although not generally used, or any use made of them, make good pies, and for that purpose demand a good price in large cities.

They may be preserved with these Powders in the same manner as directed for strawberries and raspberries,

Grapes.

Take six pounds of ripe and sound grapes, add one and a half pounds of sugar, or more if desirable, and one ounce of Preserving Powder, and one tablespoonful of Preserving Liquid; cook slowly until thoroughly scalded through, then remove the fruit into suitable jars, leaving room for all the syrup or juice; boil the syrup from five to ten minutes longer, then pour it boiling hot over the fruit, filling the jar full, and using all the syrup. Or if you prefer, you may boil grapes and syrup together from ten to fifteen minutes, or until done to suit you.

Grapes may be kept in bunches without cooking them in the following manner:

Pack four pounds of ripe and sound (bunch) grapes as closely as possible, without mashing them or breaking the skin, into a suitable jar, then take enough juice from the same kind of grapes to cover them, and add to it one and a half pounds of white sugar, one ounce of Preserving Powder, and one tablespoonful of Preserving Liquid; boil the juice, &c., from ten to fifteen minutes, then pour it boiling hot over the grapes, filling all the interstices and covering the fruit, and using all the juice: then wax, &c., as we direct.

Red and Black Currants.

Take two pounds of ripe currants and pack them as closely as possible without mashing them into a suitable jar; then take enough juice from the same kind of currants to fill all the interstices and cover them, and add to it one to one and a half pounds of sugar and one ounce of Preserving Powder; boil this syrup

briskly from ten to fifteen minutes, then pour it boiling hot over the currants in jar, filling the jar full, and using all the syrup.

Currants thus preserved retain their natural color, flavor and appearance unimpaired.

Another Method for Red and Black Currants.

Take three pounds of ripe currants, three quarters to one pound of white sugar, and add one ounce of Preserving Powder; boil slowly for five to ten minutes, then remove into suitable jar, and treat as we have directed.

Another and cheaper method for red and black currants, when it is not desirable to retain all of their color, also for unripe currants and for white currants: Take six pounds of currants, add two pounds of sugar, one ounce of powder, and one tablespoonful of Preserving Liquid; boil slowly from five to ten minutes, then remove into suitable jar and treat as we have directed.

For currant juice add one ounce of powder and one tablespoonful of liquid to each gallon.

When it is desirable to retain their natural rich red or high color, use the powder alone, at the rate of one ounce to four pounds of fruit and sugar.

Gooseberries.

Take six pounds of ripe berries, add one and a half to two pounds of sugar, one ounce of Preserving Powder, and one tablespoonful of Preserving Liquid: put into preserving kettle, with a little water to prevent their scorching; cook briskly until thoroughly scalded through, or boiled from ten to fifteen minutes, then pour into suitable jar, filling it full.

Another method to preserve them without cooking:

Take four pounds of ripe berries, and pack them closely into a suitable jar, filling it nearly full; then dissolve two pounds of sugar in water (or, better, juice of the same kind of fruit) enough to make enough syrup to cover them; add to this syrup one ounce Preserving Powder and one tablespoonful of liquid; boil this

syrup from ten to fifteen minutes, then pour it boiling hot over the berries, filling the jar full, and using all the syrup, then cover with wax, &c., as before directed.

Cranberries.

Take six pounds of sound berries, two pounds of sugar, (or more if desirable,) one ounce of Preserving Powder, and one tablespoonful of Preserving Liquid; put into the preserving kettle with enough water to cover them; boil briskly from ten to fifteen minutes, then remove into vessels, and treat same as we direct for other fruits.

Cranberries may be preserved in large vessels without cooking them, as follows:

Pack any quantity of sound berries as closely as possible without mashing or bruising them, filling the vessel full, or very nearly full; then make enough syrup to fill all the interstices and entirely cover them, by dissolving sugar in water, at the rate of six pounds to each gallon of water; add to this syrup one ounce of powder and two tablespoonfuls of Preserving Liquid to each gallon; boil the syrup from ten to fifteen minutes, then pour it boiling hot over the berries, being careful to entirely cover them with syrup.

If stored in jars, run wax on the surface, as before directed; if in casks or barrels, bung them tightly, and store away in a dry cool place.

When wanted for use they may be stewed in the syrup, with enough sugar added to make them suited to your taste.

Rhubarb.

Strip and cut into blocks one half to one and a half inches long, or prepare in your favorite manner; add sugar to sweeten to taste, or you may add but very little, or none at all, to suit your own convenience and pleasure; put into preserving kettle, and add water to nearly cover it; then add one ounce of Preserving Powder and one tablespoonful of Preserving Liquid to each eight pounds of fruit and sugar: cook slowly until thoroughly scalded through, then remove into jars, and treat as directed for other fruit.

Tomatoes.

Scald and remove the skin, then put into the preserving kettle, and add one ounce of Preserving Powder and one tablespoonful of Preserving Liquid to each eight pounds of tomatoes; boil briskly, and enough to reduce them to about half their original bulk; they should be kept boiling from the time they commence until done; stir them well, that the Preserving Powder may thoroughly permeate or pass through them; when done, put into vessels, and treat same as we direct for fruits.

Tomatoes should never be cooked in old or much-worn tin kettles; nor should they be stirred with an iron spoon, unless it be well galvanized, owing to their strong tendency to corrode metallic vessels, &c.

They may be kept in glass, earthen, or stoneware vessels of any size, and used therefrom as wanted from time to time, without danger of their fermenting by the exposure.

Orange and Lemon or Lime Juice.

Add one ounce of Preserving Powder and one tablespoonful of Preserving Liquid to each gallon; thoroughly mix by stirring, then bottle and cork tight, and store in a dry cool place.

For marmalades, add one ounce of powder and one tablespoonful of liquid to each eight pounds of marmalade, including fruit and sugar, and thoroughly mix by stirring while boiling, then treat as we direct for fruits.

Cherries.

Take two quarts of ripe cherries, with their seed in, and pack them as closely as possible without mashing them into a suitable jar; then take two more quarts of ripe cherries, and express all the juice from them; either by cooking until the juice flows more freely, or otherwise to suit yourself; to this juice add one pound of white sugar, and one ounce of Preserving Powder; boil it from ten to fifteen minutes, then pour boiling hot over the first quart

of cherries, filling the jar full, and using all the juice; let cool, then wax and tie up same as directed for other fruit.

The pulp from which the juice was expressed may be added with fresh cherries, and preserved in either of the following styles :

Another, prepare three quarts of cherries in your usual manner, either with seed in or not, add three quarters of a pound of white sugar, and one ounce of Preserving Powder ; boil from ten to fifteen minutes, or until done to suit you, then remove into jars, &c.

Another and Cheaper Method.

Prepare six pounds of cherries in your usual manner ; add one and a half pounds of sugar, one ounce of Preserving Powder, and one tablespoonful of Preserving Liquid ; boil from ten to fifteen minutes, or until done to suit you, then remove into jars, &c.

Plums and Gages.

To six pounds of plums or gages, add one and a half pounds of sugar, one ounce of Preserving Powder, and one tablespoonful of Preserving Liquid ; add water to form enough syrup with the sugar and juice, to cover them ; cook slowly until thoroughly scalded through, then remove the fruit into a suitable jar ; boil the syrup from five to ten minutes longer, then pour it boiling hot over the fruit. Wax, &c., same as for other fruit.

Plums and gages may also be preserved, retaining more of their rich color, by adding one ounce of Preserving Powder to each four pounds of fruit and sugar, without any of the Preserving Liquid ; then treat substantially as directed above.

NOTE.—Peaches, pears, apples, quinces, and pineapples, being firmer and dryer fruits, require more cooking, and the addition of a little water, (or what is much better, and should always be used when fruit is plentiful, the juice of the same kind of fruit,) to form with their juices and the sugar, enough syrup to fill the interstices and cover them ; also some kinds, in fact most plums and gages, require the addition of juice or water, and will bear and require more cooking than small fruits.

Maple Sugar Syrup.

Heat the syrup to the boiling point, then add one half ounce of Preserving Powder and one tablespoonful of Preserving Liquid to each gallon ; stir and boil for two or three minutes, and then pour into jars or jugs and cork tight, and pour wax over as directed for fruits.

Peaches, Apricots, and Nectarines.

Select good, ripe, and sound fruit, prepare in your usual style, and add one fourth pound of white sugar to each pound of fruit ; dissolve the sugar in enough water or peach juice, so that sugar, water, and the juice of the fruit, will make enough syrup to fill the interstices and cover the fruit ; add to this syrup one ounce of Preserving Powder and one tablespoonful of liquid to each eight pounds of fruit and sugar ; then put fruit and syrup into the preserving kettle, and cook slowly until thoroughly scalded through ; then remove the fruit into suitable jars, and boil the syrup from five to ten minutes longer, or until boiled down to suit you ; then pour it boiling hot over the fruit, filling the jar full, and using all the syrup. Wax and treat as before directed.

Peaches, apricots, and nectarines, are very desirable, and may be preserved in their natural condition, with their seeds in them, and their skins on. The seed and skin imparts a decided spice and flavor to them, but one rather pleasant and agreeable to us, and, we feel encouraged, will prove so to most people ; and if so, they may be preserved in this manner, at little cost of time and trouble in preserving them.

To preserve them in this manner, make enough syrup to cover them, by dissolving six pounds of sugar in one gallon of water, (or you may vary the amount of sugar to suit you by using from four to eight pounds to the gallon of water) ; put this syrup into the preserving kettle, and add one ounce of Preserving Powder and one tablespoonful of Preserving Liquid to each eight pounds of fruit and sugar ; drop the fruit in, and cook slowly until the fruit is scalded through, but not enough to break the skins. To guard against this, however, it would be well to pierce them

with a needle before cooking them. Then remove the fruit into jars or other suitable vessels; boil the syrup briskly from ten to fifteen minutes, then pour it boiling hot over the fruit, filling the jar full, and using all the syrup; then treat as we direct for other fruits.

Pears and Apples.

Treat the same as directed for peaches, using the Preserving Powder expressly intended and directed for them.

Quinces.

Prepare in your usual manner, add one fourth to one half pound of white sugar to each pound of fruit; dissolve the sugar in enough water, so that sugar, water, and juice of the fruit will make enough syrup to fill the interstices and cover the fruit; add to this syrup one ounce of Preserving Powder and one tablespoonful of Preserving Liquid to each eight pounds of fruit and sugar; then put the fruit and syrup into the preserving kettle, and cook slowly until the fruit is thoroughly scalded through, and until it is made tender and desirable; then remove the fruit into suitable jars; boil the syrup from five to ten minutes longer, or until it is boiled down to suit you, then pour it boiling hot over the fruit, filling the jar full, and using all the syrup. Wax and treat as directed for other fruit.

Pineapples.

Treat the same as directed for quinces, using the Preserving Powder and Liquid intended and directed for them, at the rate of one ounce of powder and one tablespoonful of liquid to each eight pounds of fruit and sugar.

Sauces.

In making peach, pear, apple, quince, and other sauces, it is only needful to cook them enough to reduce them to sauce, then add, and thoroughly mix by stirring, one ounce of the powder and

one tablespoonful of liquid to eight pounds, as for the respective fruit, to preserve it; add the powder while boiling.

In this manner you will have at least one third more sauce, and of a much better flavor than when made by boiling away so much.

For marmalades, add Preserving Powder and Liquid same as directed for sauce.

To Make Fruit Syrups.

Express the juice from small juicy fruits, and add to it one pint of water, and three or four pounds of white sugar to each quart; dissolve the sugar, and mix by heating all to the boiling point; add Preserving Powder according to the kind of fruit and directions given; strain, bottle, and cork tight, and keep in a dry cool place.

Some may consider blackberry syrup improved by adding one ounce of good brandy to each quart of syrup.

For peach, pear, pineapple, quince, and all firmer and dryer fruit-syrup :

Express the juice, and add to it one and a half pints of water and three or four pounds of white sugar to each quart; dissolve the sugar in the water and boil it, then add the juice, and one ounce of Preserving Powder, according to the fruit; skim, strain, bottle, and keep in a dry cool place.

To Make Simple Syrup.

To make light syrup, add two pounds of good white sugar and the white of one egg to one quart of boiling water.

To make heavy syrup, add four to six pounds of sugar and the white of one egg to one quart of boiling water; simmer for three or four minutes; add one ounce of powder to each gallon; skim, strain through flannel, bottle and cork tightly, and keep in a dry cool place.

Cream Syrup.

Take of *fresh cream*, one pint, fresh milk, one pint, fine-powdered loaf sugar, two to three pounds; beat the sugar with the milk, and

the whites of two eggs; then mix the cream; then add the desired fruit-flavor to taste; add one ounce of Preserving Powder (for milk) to each gallon; bottle, and keep in a cool place.

PRESERVING VEGETABLES.

Vegetables for preserving must be fresh from the vine or stalk; if withered or commenced to decay, they must not be used, and they require more cooking than to fit them for ordinary use.

DIRECTIONS FOR PRESERVING VEGETABLES.

Green Beans and Peas.

Strip from the pods, weigh them, and add one ounce of Preserving Powder to each five pounds; add enough water to cover them, and boil briskly for one hour longer after they are done enough for table use; then remove into wide-mouth jars and let cool; then place a piece of writing paper on the surface, and pour one half inch of melted American Fruit Wax over it; also, dip a piece of paper in the wax, and tie over the mouth of the jar, to keep out dust and insects. Store in a dry cool place.

Green Corn.

Strip from the cob, weigh, and add one ounce of Preserving Powder to each five pounds; add enough water to cover, and boil briskly for one hour and a half longer after it is ready for use on the table; then put into jars, and treat same as directed for beans and peas.

Asparagus.

Weigh, and add one ounce of Preserving Powder to five pounds, and enough water to cover; boil briskly for half an hour longer after it is done enough for table use; then put into jars, and treat same as directed above.

Cider.

Cider, to preserve sweet, or at any attained flavor desired, add all of one package of Preserving Powder to each forty gallons of cider, and thoroughly mix, or at the rate of one ounce to six gallons.

It is better to previously dissolve the powder in one gallon of cider, then add and mix.

Cider is best kept in glass, earthen, or stone jugs, to be tightly corked; but can be kept in wooden vessels by bunging tight, and storing in a dry cool place.

Cider preserved as above will be pale, and what is called still or quiet cider.

To make it into champagne or sparkling cider, take five gallons of cider, one quart brandy, and one and three quarter pounds white sugar: dissolve, and thoroughly mix, and let it stand for two weeks, then fine with one gill of skimmed milk: bottle, tying the corks down tight, and keep in a cool place.

This will open very brisk, almost equal to champagne.

Or make into champagne cider as follows:

Take seven gallons good cider, one quart brandy, five quarts genuine champagne wine, one gallon of milk, and two ounces of bitartrate of potassa; mix, and let stand for a short time, and bottle while fermenting.

A very good imitation champagne.

Cider, to be preserved sweet, must be perfectly cleared of all the pomace and sediment.

We give the following directions for fining cider, wine, &c.

Red wines are generally fined with the whites of eggs, in the proportion of three or four to each barrel; they must be well

beaten to a froth, with about one gill of water, and afterwards mixed with a little of the wine before adding them to the liquor; thoroughly mix by stirring.

Cider may be fined as directed above.

White wines are generally fined with Russian Isinglass, in the proportion of one ounce to the hogshead, to be dissolved in one and a half pints of water, and thinned with some of the wine before adding.

This is very good, but expensive.

We also give the following inexpensive method, which comes recommended, as follows:

Draw the cider, &c., into a barrel which has but one head or bottom in it, with a faucet near the bottom, and sift into each barrel from one to three ounces pulverized lime, which will cause every impurity to settle, then draw the cider off into clean barrels or bottles.

Butter.

After the butter is made and thoroughly worked, ready for salting, mix with the salt to be used half an ounce of Preserving Powder and one ounce of white sugar to each pound of butter; work this combination into the butter in the usual way, but more thoroughly than salt is usually worked in, then pack as solid as possible in earthen, stone, or wooden vessels, but if wood is used, first soak it well with salt water, and line it before the butter is put in with a cotton or linen cloth, saturated with salt water, to prevent the wood from imparting a taste to the butter, and lay a cloth, saturated with salt water, upon the surface, and cover it with fine salt, then cover the vessel as nearly air-tight as convenient.

Butter thus put down will keep perfectly sweet for any desired length of time, and in warm climates.

If desired, the quantity of sugar may be doubled, and most people would consider the flavor of the butter improved by so doing.

If the butter is to be sent into a very hot climate, it is advisable that the firkin should be inclosed in another convenient tub or cask, leaving the space of an inch or more on all sides of the butter firkin, which should be filled with dry rock salt,

Lard.

When lard is put down for family use it may be rendered permanently sweet by adding to it, ten minutes before pouring into pots or jars, one fourth ounce of this Preserving Powder to each pound of lard, and covering the surface with two thicknesses of cotton cloth, thoroughly saturated with salt water, and covering the pot or jar as nearly air-tight as convenient. After the powder is added the lard should be thoroughly stirred before it is put into the jars.

Milk.

Contained in the package of powder for milk, butter, &c., there is a small package of powder intended as an auxiliary for preserving milk.

Dissolve the contents of this small package in two and a half ounces, or five tablespoonfuls, of boiling water; bottle, cork tight, and label, "Preserving Liquid for Milk."

Add one teaspoonful of this liquid and half a teaspoonful of Preserving Powder (for butter) to each gallon of milk before the animal heat is expelled from it; dissolve and mix by stirring.

This will hold milk sweet long enough for all ordinary purposes, or long enough to enable its shipment a long distance to market.

To preserve it for a longer or shorter time, add one teaspoonful of the liquid and more or less of the powder to each gallon, according to the directions accompanying the package.

NOTE.—For ordinary family use, and in all cases where it is not important to preserve all the color of high colored fruits, you will gain satisfactory results from using one ounce Preserving Powder and one tablespoonful Preserving Liquid to each eight pounds of fruit and sugar, instead of one ounce of powder alone, as we have in most cases directed.

Fruits thus preserved are equally as good as ordinary canned fruit.

Such fruits as we have directed to be preserved without cooking, by using the powders alone, may also be done by using one ounce

of powder and one tablespoonful of liquid for each eight pounds of fruit and sugar. It will be cheaper, but not quite so good in color.

Are these Powders Healthful ?

To the thousands who will, no doubt, notwithstanding our former assertions, ask, or desire to know if they are *healthful*, or in any way injurious to *health*, we will unequivocally say that they are *healthful*, and in no way more injurious than *salt* or *sugar*, and that they are not only as healthful, but fully as essential to health in the use of fruits and vegetable substances as salt is in animal substances.

To claim for these powders medicinal virtue, when used in connection with fruits, &c., we feel would do no good, in fact impede their introduction for family use. Yet to those who are already aware that all vegetable, animal, or mineral substances, when concentrated, are more or less medicinal, and have effect upon the system, we would say they are purely antiseptic, in the same manner that salt, sugar, or vinegar are antiseptic, and have comparatively no other effect upon a healthful system than to assist the food to remain quiet until the juices shall be able to digest it, while in cases of dyspeptics, and those of feeble digestive organs, they must prove an advantage rather than otherwise, in so far as holding the fruits or other vegetable matters, when eaten in too great quantities, to remain quiet, and not to sour and ferment, as they are liable to do, before they can be digested.

Fruits and all fresh vegetables are healthful and beneficial in moderation, but in over doses they are liable to sour and effervesce and occasion dyspepsia, diarrhœa, dysentery, cholera morbus, and other excitements well known as prevalent during fruit and vegetable seasons; and in such cases, allow us to suggest, that antiseptics are not only preventatives but cures.

IN CONCLUSION, we ask your fullest confidence, and that you will give these invaluable antiseptic powders a trial, and for that pur-

pose, to those who prefer not to invest so much as fifty cents for a full package, we will, upon receipt of fifteen cents, send, postage paid, by mail, to any part of the United States, a small sample, enough for trial upon a few pounds of fruit, and when you have thus tried them, and become fully aware of their merit, we kindly ask you to make the fact known to your immediate friends, and thereby help us to more speedily and thoroughly introduce them, and effect the sanitary reform.

Liberal discounts offered to dealers and those ordering by the dozen or gross.

All orders and communications must be addressed to

L. P. WORRALL, General Agent,
No. 165 Chambers Street,
New York City.

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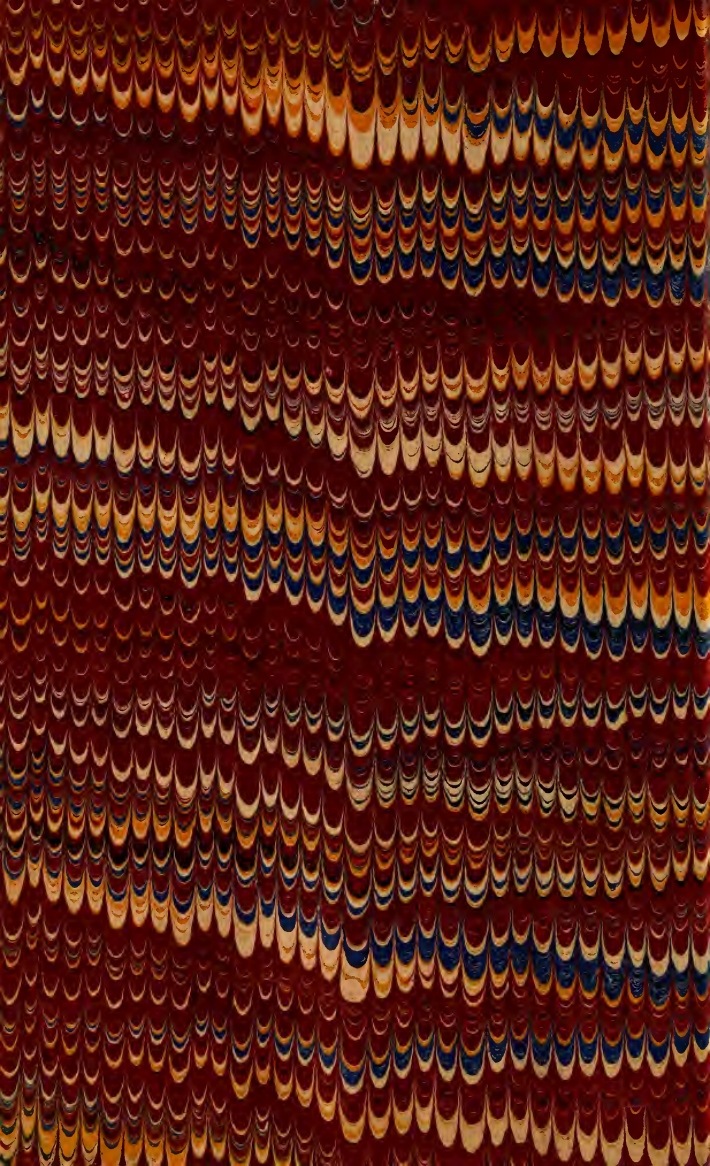
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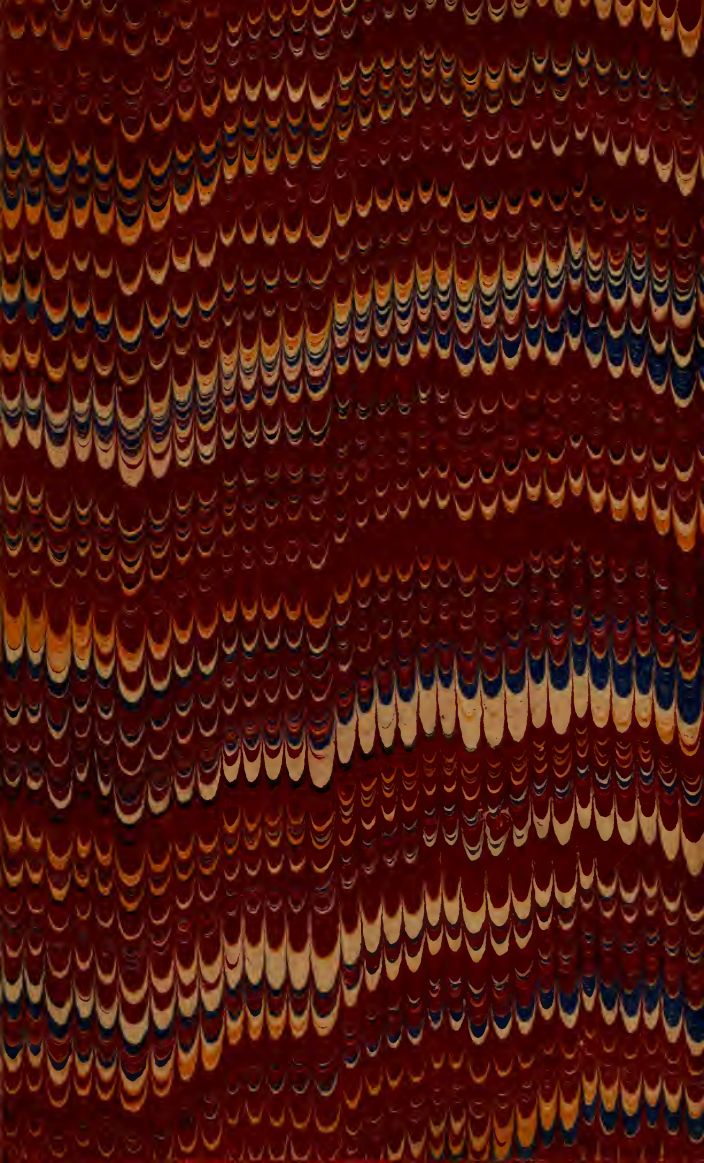
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